

Kung Fu Carrots

Makes: 50 servings

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Ingredients	Weight	Measure
Asian spice mixture		4 Tbsp
Soy sauce-low sodium Kikkoman		2/3 cup
Carrots,frozen crinkle-cut	10 lb 4 oz	
Teriyaki sauce-low sodium Kikkoman		2/3 cup



Directions

1. Place 5 lb 2 oz of frozen carrots in each steamtable pan(12"X20"X 2 1/2 "). For 50 servings use 2 pans (For 6 servings: Mix all ingredients in a small saucepan. Bring mixture to a low simmer and cook until crisp-tender and seasonings are well blended.)
2. Add 1/3 cup soy sauce, 1/3 cup teriyaki sauce and 2 tablespoons Asian Spice Mixture per steamtable pan.
3. Cook uncovered in a steamer for approximately 10-15 minutes. Carrots should be crisp and tender, but not soft and mushy.
4. CCP: Heat to 140 degrees for at least 15 seconds.
CCP: Hold at 135 degrees or higher.